

Monferrato Rosso "Bujeu"

From "The Bujeu" vineyards, 240 meters above sea level, yield per hectare: 1,000 kg. Nebbiolo and Barbera grapes selected and vinified using the traditional method. The wine is then aged in new french oak barrique of 225 lt for 6 months. Ruby red color; Notes of cherry and strawberry fresh taste, balanced and pleasantly lively, slightly tannin, good body and soft structure. To be consumed at 16 ° - 18 ° c.



Appellation: Monferrato Rosso DOC

Grape variety: Blend Nebbiolo, Barbera

Age of the vineyards: 18 years old

Production area: Italy, Piedmont, Asti, Nizza Monferrato

Exposure: Aspect west, vineyards "Bujeu"

Soil composition: marl, sands and sandstone

Vineyard altitude: 250 mt slm

Training system: Guyot

Vineyard density: 5000/vines hectare

Harvest: The grapes are harvested by hand when fully mature in month of October

Vinification system: The grapes destemmed and delicately pressed. The must is fermented in vats at a controller temperature of 26°-28°C. The wine is then aged in new french oak barrique of 225 lt for 6 months.

Malo-lactic: Totally carried out

Ageing: The wine is then aged in new french oak barrique of 225 lt for 6 months.

Alcohol: 14,5 % vol.

Colour: Intense violet ruby red color

Nose: vinous with fruity notes

Taste: Notes of cherry and strawberry fresh taste, balanced and pleasantly lively, slightly sparkling, good body and soft structure.

Best consumed with: Pasta with meat sauces, cold cuts, roasts, white meat, boiled meats, medium-mature cheeses.

Production: Main part Nebbiolo grapes blended with Barbera grapes selected and vinified using the traditional method. The grapes are harvested by hand when fully mature, destemmed and delicately pressed. The must is fermented in vats at a controller temperature of 26°-28°C. The wine is then aged in new French oak barrique of 225 lt for 6 months.

Interesting facts: Barbera del Monferrato, situated in Italy's north-western Piedmont region, is probably the least known of the three Piedmontese classified Barbera zones. It is the largest of the trio, with around 10,320 acres (4300ha) under vine. Most of the wines come from around the province of Alessandria, but the vineyard area also stretches into eastern Asti. All Barbera del Monferrato wines must comprise at least 85% Barbera, the remaining 15% made up from any combination of Freisa, Grignolino and Dolcetto. In 2008 the superiore designation (Barbera del Monferrato Superiore) was upgraded to full DOCG status – the highest echelon in Italy's multi-tiered wine classification system.